



entrée

grilled asparagus, beetroot vinegar, sunflower, salted egg yolk, herbs	18
cured yellowtail kingfish, cucumber, fennel, salmon roe	21
spiced beef & mozzarella croquettes, corn, pickled mushroom	17
poached australian prawns, herb, pickled radish, peanut crumb	21
handmade mushroom & parmesan arancini, tomato sugo	15

main

poached tasmanian salmon, green bean salsa verde, apple, olive	39
braised lamb shoulder, eggplant, mushrooms, pear puree	41
black angus beef, semolina romagna, miso onion, red wine sauce	44
twice cooked duck leg, herbed polenta, radish, orange caramel	38
coal grilled chicken, smoked almond pesto, fennel salad	35
pan fried gnocchi, king brown mushroom, spinach, parmigiano reggiano	32
tagliatelle with prawns, zucchini, parsley, capers & lemon	35
rigatoni, wagyu bolognese & parmesan	32

salads & vegetables

olive oil poached beetroot, rocket, walnut & shallot crumb	14
cos lettuce with garden herbs, pickled cucumber, buttermilk dressing	12
crispy local potatoes, salsa verde	12
roasted zucchini, smoked chilli chimmi churri	13

dessert

milk chocolate tart, salted caramel, chocolate brownie ice cream	17
pear & almond tart, lemon curd, vanilla ice cream	17
apple & hazelnut caramel terrine, lemon verbena mousse	18
stone & crow cheese board, pear chutney, fruit & nut bread	24